

little

Artisan Cheese & Meat Board | 24
assorted meats (2) and cheeses (2), fruit preserves, candied nuts, grapes, focaccia, olives, grilled peppadew peppers

Stuffed Burrata | 16
basil oil stuffed burrata, balsamic glaze, arugula, toasted pepitas, focaccia toast

Truffle Croquettes | 17
mashed potato, white truffle oil, wisconsin cheddar, crispy leeks, paprika cream

Crispy Sprouts | 13
hot honey, crispy onion straws

Parmesan Herb Fries | 7
chimichurri aioli

salads

Farmer Johnny | 14
kale, arugula, radish, avocado, quinoa, cucumber, purple cabbage, sesame ginger vinaigrette

Farmer Jenni | 14
pear, pomegranate seeds, arugula, goat cheese, candied walnuts, maple dijon vinaigrette

Farmer Dean Machine | 13
roasted broccoli, cauliflower, smoky bacon, caesar, shaved parmesan

ADD ONS: grilled chicken | 7 fried chicken | 7 scallops | 12

lunch

ALL SANDWICHES SERVED WITH FRIES,
OR YOUR CHOICE OF SIDE SALAD

Boss Ally's Fried Eggplant BLT | 17
burrata, arugula, tomato, chimichurri, served on brioche

Chef's Fried Chicken Sandwich | 17
hot honey sauce, crispy onion straw tower, ranch sauce, arugula, pickled red cabbage

Bar Sera Burger | 18
dry aged beef, danish blue, bacon, whiskey aioli, red onion, farm greens, brioche bun

Short Rib Tacos | 19
Gochujang braised shortrib, pickled cabbage arugula, radish sesame & red chili aioli on corn tortilla

Calzone | 17
Detroit style calzone, garlic oil, hot coppa, basil pesto, brick cheese, served with chimichurri aioli

Pesto Grilled Chicken Sandwich | 17
sundried tomato, arugula, tomato sauce, fresh mozzarella, beefsteak tomato, red cabbage on Italian loaf

Hot Honey Chicken Tacos | 16
arugula, dill ranch, pickled red cabbage, hot honey sauce, fried onion, on corn tortillas

fresh pasta

Lamb Bolognese | 25
homemade pappardelle pasta, parmesan cheese

Radiatore | 24
grilled chicken, wild mushroom, parmesan sauce, rosemary breadcrumb, roasted squash

d-rock city

DETROIT STYLE PIZZAS (8x10)

Patricio | 24
tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

Elm Street | 19
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 20
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street | 20
korean bbq beef short ribs, wisconsin brick cheese, scallions, arugula, red chili glaze

bar Sera

A tribute to its namesake, and Pieri family matriarch Bar Sera captures the spirit of all that makes a restaurant truly special. From locally grown and sourced ingredients picked by our own farmers to seasonal dishes created by our culinary team laden with hard-working immigrant families. We want to showcase the basic joy that restaurants create for our guests. Bar Sera is an ode to local small independent restaurants and an ode to the incredible immigrant families that have built the restaurants we all love.

Executive Chef WILL LANGLOIS